

AMSTERDAM

Ft. Lauderdale, FL 12/13/2001

INSPECTION SCORE: **98**

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
2	Medical logs maintained	0

Site: MEDICAL

Deduction Status: N

Violation: THE STAFF WAS NOT USING THE CURRENT DEFINITION OF A REPORTABLE CASE OF GASTROINTESTINAL ILLNESS AS DETAILED IN THE VSP OPERATIONS MANUAL 2000.

Recommendation: 4.1.1.1.1 A reportable case of gastrointestinal illness shall be defined as: (1) Diarrhea (three or more episodes of loose stools in a 24 hour period); or (2) Vomiting and one additional symptom including one or more episodes of loose stools in a 24-hour period, or abdominal cramps, or headache, or muscle aches, or fever; and (3) Reported to the master of the vessel, the medical staff, or other designated staff by a passenger or a crew member. 4.1.1.1.2 The reportable cases shall include those crew members with a symptom onset time of up to 3 days before boarding the vessel.

Action: Current definition is now being used.

Site: MEDICAL

Deduction Status: N

Violation: THE MEDICAL STAFF WAS NOT RECORDING PASSENGERS AND CREW MEMBERS WHO WERE DISPENSED ANTIDIARRHEAL MEDICATIONS AND WERE NOT REPORTABLE CASES IN THE GASTROINTESTINAL ILLNESS SURVEILLANCE LOG.

Recommendation: 4.1.2.1.2 The gastrointestinal illness surveillance log shall list the name of the vessel, the cruise dates and the cruise number. 4.1.2.1.3 The log shall list: (1) All reportable cases of gastrointestinal illness; (2) All passengers and crew members who are dispensed antidiarrheal medication from the master of the vessel, the medical staff, or other designated staff.

Action: Individuals dispensed anti-diarrheal medications were listed in the ships medical log and sales/dispensing recorded on the Daily Inventory of Anti-Diarrheal Medications Log. It will also now be noted in the Gastrointestinal Illness Surveillance log.

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0

Site: MEDICAL - X-RAY LAB

Deduction Status: N

Violation: THE POTABLE WATER SUPPLY TO THE DEVELOPING TANK WAS NOT EQUIPPED WITH A BACKFLOW PREVENTER. A BACKFLOW PREVENTER WAS NOT INSTALLED ON THE POTABLE WATER LINE FEEDING THE URINAL TANK IN THE TOILET ROOM. THE POTABLE WATER SUPPLY TO THE DENTAL CHAIR WAS NOT EQUIPPED WITH A BACKFLOW PREVENTER.

Recommendation: 5.7.1.1.3 The vessel shall provide a comprehensive cross-connection control program that provides safe connections to the potable water system through air gaps or appropriate backflow devices at the following locations, if present: (1) Potable water supply lines to swimming pools, whirlpool spas, hot tubs, bathtubs, showers, and similar facilities; (2) Photographic laboratory developing machines and utility sinks; (3) Beauty and barber shop spray-rinse hoses; (4) Potable water faucets where hoses are connected or can be connected by threaded or quick-connect outlets such as those serving tanks containing chlorine and other chemicals, and deck taps; (5) Garbage grinders and pulpers; (6) Mechanical warewashing machines; (7) Hospital and laundry equipment; (8) Air conditioning expansion tanks; (9) Boiler feed water tanks; (10) Fire systems; (11) Toilets; (12) Potable water, bilge, and sanitary pumps that require priming; (13) Freshwater or saltwater ballast systems; (14) Bilge or other waste water locations; (15) International shore connection; and (16) Any other connection between potable and non-potable water systems.

Action: Backflow prevention device will be fitted on this unit.

Site: POTABLE WATER

Deduction Status: N

Violation: THE BACKFLOW PREVENTION DEVICES INSTALLED ON THE HAIR WASH SINKS WERE VACUUM BREAKERS INTENDED FOR NON-CONTINUOUS PRESSURE APPLICATION.

Recommendation: Install continuous pressure type backflow preventers on the hot and cold potable water supply lines.

Action: These units are the same units that were inspected by VSP during the ships final construction inspection in 2001. Units will be replaced.

Site: POTABLE WATER

Deduction Status: N

Violation: THE WATER SUPPLY LINE TO THE REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTION DEVICE WAS NOT MARKED WITH A BLUE STRIPE BEFORE THE BACKFLOW PREVENTER. THERE WAS SOME QUESTION WHETHER THE LINE WAS POTABLE WATER.

Recommendation: Determine whether the supply line to the RP is potable or non-potable and label it correctly.

Action: Under investigation.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	0

Site: MAIN GALLEY - POTWASH

Deduction Status: N

Violation: THE LARGE SAUCE PANS IN CLEAN STORAGE HAD HANDLES WITH OPEN CHANNELS THAT MADE PROPER CLEANING DIFFICULT. ONE SUCH PAN HAD A SMALL PIECE OF FOOD DEBRIS INSIDE THE HANDLE.

Recommendation: Repair or replace the pans so the hollow channel in the handle is easy to clean.

Action: These pans are NSF approved. They will be replaced when necessary.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	2

Site: MAIN GALLEY - DISHWASH

Deduction Status: Y

Violation: THE FINAL RINSE TEMPERATURE OF THE TWO FLIGHT TYPE CONVEYOR DISHWASHING MACHINES REGISTERED OVER 210 °F AND 225 °F ON THE MOUNTED THERMOMETER DURING OPERATION. THE MANUAL CHECK AND THE LOG ENTRIES FOR THE DAY REGISTERED 164-166 °F.

Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. (2) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

Action: Temperatures of these two units have been adjusted.

Site: MAIN GALLEY - DISHWASH

Deduction Status: Y

Violation: THE FINAL RINSE PRESSURE GAUGE WAS NOT WORKING AT ALL DURING OPERATION OF CONVEYOR DISHWASH MACHINE #2.

Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. (2) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

Action: Gauge will be replaced.

Site: LIDO / DISHWASH AREA

Deduction Status: Y

Violation: THE FINAL RINSE TEMPERATURE OF THE IN-USE DISHWASHING MACHINE WAS MEASURED AT 170°F +. THE MANIFOLD TEMPERATURE, THERMOMETER INDICATED A TEMPERATURE OF 210°F.

Recommendation: Ensure that the unit is operated according to the data plate.

Action: Machine has been adjusted.

Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency	0

Site: CREW GALLEY - HOT GALLEY

Deduction Status: N

Violation: A SOILED FRYER BASKET WAS FOUND SETTING ON THE DECK BENEATH THE SOUP KETTLE.

Recommendation: Ensure that such items are never set on the deck.

Action: Crewmembers have been instructed not to store dirty items on the deck.

Site: PROVISIONS – BUTCHER SHOP

Deduction Status: N

Violation: A DECK STAND WAS SETTING ON THE CLEAN LANDING OF THE 3 COMPARTMENT SINK WITH THE FEET OF THE STAND

ON THE LANDING SURFACE. IF THE STANDS HAVE TO BE PLACED THERE ENSURE THAT THEY ARE INVERTED.

Recommendation: Store deck stands in an inverted position if they must be placed on sinks or counters during deck cleaning or maintenance.

Action: Deck stands will be stored in an inverted position

Item No.	Description	Points Deducted
29	Facilities convenient, accessible, designed, installed	0

Site: BARS - GENERAL

Deduction Status: N

Violation: THE LIDO DOLPHIN, OCEAN, CASINO, AND AMSTEL CAFÉ BARS HAD HANDWASHING STATIONS LOCATED IN THE BAR PANTRY, REQUIRING FRONT BAR STAFF TO PASS THROUGH A CLOSED DOOR. THE PANTRY DOOR COULD BE EITHER CONVERTED TO A SWINGING DOOR, LEFT OPEN DURING SERVICE, OR A HANDWASH SINK INSTALLED IN THE FRONT BAR.

Recommendation: 7.7.1.1.2 The handwashing facility shall be located within 8 m (25 feet) of all parts of the area and should not be located in an adjacent area that requires passage through a closed door.

Action: Plans for converting the ship to comply with the new requirements is underway.

Item No.	Description	Points Deducted
34	Plumbing fixtures / supply / drain lines / drains installed, repair	0

Site: MAIN GALLEY - BAKERY/PASTRY

Deduction Status: N

Violation: THERE WAS A WATER LEAK AT THE SOAP DISPENSER AND THE PRE-WASH SINK DRAIN PIPE. BOTH WERE CORRECTED DURING THE INSPECTION.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Leak has been repaired.

Item No.	Description	Points Deducted
40	IPM procedures developed; followed; outer openings protected	0

Site: INTEGRATED PEST MANAGEMENT (IPM)

Deduction Status: N

Violation: THERE WAS NO TRAINING RECORD FOR THE SHIP'S PEST CONTROL PERSON. THE IPM PLAN SPECIFIES THE PLACEMENT OF MONITORING DEVICES BY THE PEST CONTROL CONTRACTOR AND AT LEAST WEEKLY INSPECTIONS BY THE SHIP'S STAFF WITH LOG ENTRIES,

BUT NO MONITORS WERE INSTALLED IN THE OPERATIONAL AREAS OF THE SHIP. THE IPM PLAN DOES NOT DESCRIBE THE INSPECTION OF INCOMING FOOD SHIPMENTS PERFORMED BY THE SHIP'S STAFF OR THE FLYING INSECT LAMPS USED ON THE SHIP. NO RECORD OF THE LOCATION OR EFFECTIVENESS OF THE FLYING INSECT LAMPS WAS MADE.

Recommendation: 8.1.1.1.4 The Integrated Pest Management Plan shall include passive surveillance procedures such as glue traps and other monitoring tools, as well as location of each. A monitoring log on passive surveillance procedures shall be maintained. 8.2.1.1.3 Incoming shipments of food and supplies shall be routinely inspected for evidence of insects, rodents, and other pests. 8.1.2.1.3 The training of the pest-control personnel shall be documented in the Integrated Pest Management Plan.

Action: Training records now in place. Will take into advisement recommendations.